

THE HOME, ITS PROBLEMS, AND ITS INTERESTS

WOMAN'S COLUMN

Letters to the Woman's Inquiry Column are invited. They should be addressed to Editor Woman's Inquiry Column, Washington Times, and should reach the office before Saturday to insure an answer the following week. Each letter must bear the full and correct signature and the address of the sender, not for publication, but merely as an evidence of good faith. Unsigned letters received will be ignored.

Editor Woman's Inquiry Column:

I am about to begin to take vocal lessons as I have a good strong voice, but I have catarrh, which seems incurable. Is it possible to accomplish vocal culture in this condition? Can you suggest any remedy for the catarrh?

A. L.

I am afraid until you have rid yourself of the catarrh you will not be able to do much with your vocal music, but as the practice necessary is of great benefit to the throat it may help your catarrh. Try using a salt water douche two or three times a day for the catarrh.

Editor Woman's Inquiry Column:

Kindly tell me what to add to orris root to make sachet? A READER.

Violet sachet—Powdered orris root, 1 pound; powdered bergamot, 1/4 ounce; powdered acacia, 1/4 ounce; musk, 1/4 grain. Mix thoroughly and bottle for ten days, then it is ready for use.

Editor Woman's Inquiry Column:

I play the piano by air, but cannot make a base; can you suggest a remedy?

A READER.

I am sorry, but I have the same trouble myself. The only way I know of is to take lessons and learn to play by note.

1. Kindly give me through your column a receipt for a good face cream, something that will not promote the growth of hair.

2. Can you tell me of some harmless bleach that will remove a dark circle

around my neck caused from a dark collar? EDITOR.

1. The following is a good face cream that will not cause the hair to grow on your face:
Oil of sweet almonds, 4 ounces; white wax, 6 drams; spermaceti, 6 drams; borax, 2 drams; glycerine, 2 1/2 ounces; orange flower water, 2 ounces; oil of neroli, 15 drops; oil of bigarade (orange skin), 15 drops; oil of petit, 15 drops.

Melt the first three ingredients, add the glycerine to the orange flower water and dissolve the borax in the mixture, then pour it slowly into the blended fats, stirring continuously.

2. Peroxide of hydrogen is the most harmless bleach I know. Pour a little in a saucer and dab it on nightly with a soft linen rag, letting it dry on.

When a young lady and gentleman are introduced what should the lady do? Shake hands? A READER.

It is considered good form to simply bow smiling pleasantly. To shake hands is not incorrect, but it is not done very much in the East.

Please publish a good receipt for chocolate caramels. C. A.

Melt one-half cake of chocolate slowly, to prevent its scorching. To this add two teaspoons of white and two of brown sugar, mix well and then add one cup of milk or cream. Stir constantly while boiling. Sprinkle in a dash of salt before ready to take off. Test in cold water and when it forms or becomes a soft ball in the fingers take off the stove. Add a few drops of vanilla and add about two teaspoons of butter, beating until thick and glossy. Pour out in pans and when cool cut in blocks.

A NEW YEAR DINNER

By CORNELIA C. BEDFORD.

The favorite roast for Thanksgiving and Christmas is, without doubt, a turkey, but for New Year more geese are sold than for any other one American holiday. With this as a central dish, the following menu will be found sufficiently varied for a small dinner company.

Consomme with Puff Balls
Celery, Parsnips, Salt Nuts
Timbales of Fish, Sauce Allemande
Potato Balls
Roast Goose, Onion and Potato Stuffing
Apple Sauce, Peas
Sweetbread Salad in Jelly
Salads, Edam Cheese
Frozen Orange, Sponge
Fancy Cakes, Bon Bons
Coffee

The consomme requires one pound and a half of lean beef and veal and two ounces of ham, cut separately and quite fine. Slowly fry the ham and one-third of the beef in one tablespoonful of butter or sweet dripping until well colored. Add three quarts of cold water and the remainder of the meat, let soak off the fire for an hour, then put over and heat slowly. Simmer and skin until no more scum rises, then skim and where it will barely simmer, and keep at an even heat for four hours. Add a half cupful each of chopped carrot and onion which has been fried pale brown in a spoonful of butter, one stalk of celery minced, one small bay leaf, three cloves, six peppercorns, a tiny bit of mace, a sprig of parsley, one of thyme and a half tablespoonful of salt. Simmer one hour and a half longer, strain and set away. Next day add salt and remove all fat, add salt and pepper to taste, the whites of two eggs beaten to a soft froth and the crushed shells. Stir until boiling, then simmer undisturbed for ten minutes. Strain carefully through two thicknesses of wetted cheesecloth and it is ready to reheat and serve.

Beat the yolk of one egg with a scant teaspoonful of cold water, add a pinch of salt and flour to make a very firm dough. Roll out as thin as paper, let stand on the board fifteen minutes, double it over and stamp out the two thicknesses together in tiny rounds with a fluted cutter. Just before the meal hour have ready a small saucepan containing smoking hot fat an inch or more deep. Drop in a half-dozen of the circles at a time. They will crisp, rise, swell and color a pale brown. Skim out on soft paper. Drop three in each plate and continue.

For eight persons wash a pound and a half of cod or halibut, place it in a saucepan with one teaspoonful of salt, a dozen peppercorns, half of a bay leaf, a slice of onion and boiling water to cover and simmer until the bones are drawn away from the meat. Drain, remove skin and bones and pass through a fine sieve. Season with salt and pepper to taste. Add a half teaspoonful of lemon juice, two tablespoonfuls of thick sweet cream and the whites of four eggs whipped to a stiff froth. Mix lightly but thoroughly. Decorate the bottoms of small buttered tarts with the mixture, canned or fresh red peppers, fill with the mixture. Stand in a pan partly filled with boiling water, place in a moderate oven, cover and cook until the centers feel firm when lightly pressed; this will take about twenty minutes. Serve with a sauce made with two tablespoonfuls each of butter and flour, one cupful of vegetable stock, one cupful and a half of thin cream, salt and white pepper to taste. When taken from the fire add the yolks of two eggs beaten with two tablespoonfuls of cream and one tablespoonful of chopped parsley.

The potato balls for this course are shaped raw, boiled until barely tender, drained, placed in a saucepan at the side of the fire, and melted with a little at a time, poured over them until they have absorbed about three tablespoonfuls. They must be shaken gently every few minutes.

The first step in the preparation of a goose is to scrub the skin thoroughly with hot water and ivory soap, then rinse well with cold water; this removes much of the rank oily taste. It is then to be cleaned in the same way as a turkey (which has been described several times recently). Chop fine two large onions and sauté slowly in a large spoonful of butter until soft, but not colored. Mix this with three cupfuls of hot, seasoned mashed potato and fill the goose with the mixture, putting it in very lightly. Truss and roast in the same manner as a turkey, basting every fifteen minutes. With it serve a well-flavored apple sauce.

gently. They will prove next best to the fresh article.

Make a tonic jelly with one pint of the liquid drained from canned tomatoes, one-third of a package of granulated gelatin soaked in a quarter cupful of cold water, a teaspoonful of onion juice, two olives, a bay leaf, salt and pepper to taste, and two tablespoonfuls of lemon juice. Boil the liquor and seasonings ten minutes, add the soaked gelatin, strain, add the lemon juice, and pour in a wetted ring mold. When firm turn out, fill with a salad made with diced sweetbreads, mixed with an equal quantity of cut celery and a good mayonnaise, and decorate with celery tips.

Early in the day, soak one-quarter of a package of granulated gelatin in four tablespoonfuls of cold water. Dissolve one cupful of sugar in one-quarter of a cupful of hot water; when boiling add the gelatin, stir until dissolved, strain and stand in a pan of ice water. When beginning to thicken, add the juice of one lemon, one cupful of orange juice, and beat until frothy. Add the stiffly whipped whites of four eggs and continue to beat until stiff and spongy. Turn into molds with tightly fitting covers and bury in a mixture of ice and salt for four hours before serving.

Care of the Baby.

It takes more than one thing to make a baby strong; or keep it so long it was born that way, but none is more important than not to overexcite it. I am appalled at the risks I frequently see young mothers take with the nervous system of their infants by stimulating the little things with noises of various kinds, or by having it constantly in the presence of strangers. It is a great temptation, I know, to you young mothers to show your baby, especially when it is the first, and family friends are most eager to see it, but refrain, or at least be moderate.

A baby's brain is a very delicate piece of mechanism, and its treatment affects it decidedly one way or the other. The physical condition is apt to be directly in accord, or to be quite literal, a nervous baby is never physically strong. Given proper surroundings that will quiet and not excite there will be no danger of a baby's developing into a nervous and excitable child; a type that I grieve to say is increasing.

I do not think by quiet I mean keeping everything as still as a mouse and never letting the baby be among persons, or having it constantly in the presence of strangers. It is a great temptation, I know, to you young mothers to show your baby, especially when it is the first, and family friends are most eager to see it, but refrain, or at least be moderate.

One of the best ways of amusing a baby alone is to put it on the floor and let it amuse itself. Only the simplest kind of toys should be about, a soft ball, a rattle, a wooly dog, or the like. Complicated or elaborate toys for little children are a mistake, and an infant does not get as much pleasure from a primitive thing.

As baby will try to put everything into its mouth painted toys should not be encouraged, and wooly or soft ones must be strong enough not to tear easily, else the bite will be swallowed.

A baby put on the floor with a half dozen little things to play with will soon learn to amuse itself in the best possible way. It will not, however, if you play with it. A baby is tremendously bright and soon learns to know who will amuse and who will not. And it will get all that is necessary without constantly helping it on.

Business Women Don't's.

Don't speak in a listless voice.
Don't wear long skirts to the office.
Don't wear an untidy style of hair-dressing.

Don't bring your home troubles to the office and air them there.
Don't wear over-trimmed and fussy clothes.
Don't try to be mannish either in dress or manner.
Don't complain of your health.

NEATEST TOWN IN THE WORLD

The neatest town in the world is Brock, a Holland town of 2,700 inhabitants, where Edam cheese is made. No horses are allowed in Brock, as great is the enthusiasm for perfect cleanliness, and the sun shines whenever it is through the horizon, instead of peering through the smoke and looking like a large bloodshot eye, as is the case in most American cities.—Louisville Courier-Journal.



BLACK CREPE DE CHINE FROCK.

An effective and useful gown of black crepe de chine is shown in the accompanying cut. The skirt of the model was plaited and pressed flat about the hips, the lower part being trimmed with three deep tucks. The bodice had a deep narrow yoke of cream lace, lined with a single layer of mousseline. The yoke was outlined by bands of the crepe, and there was a design in hand embroidery on each side of the front across the shoulders. The lower part of the corsage was tucked. The sleeves were trimmed with points of lace standing up from a band made of little black straps over white. The skirt was of draped mousseline, with three gilt buckles in the back. The little straps on the sleeves and on each side of the front yoke were also of the mousseline. There was a band of the silk and a row of gilt cord about the top of the collar.

WEEKLY COOKING LESSON

SOUPS

By CORNELIA C. BEDFORD.

As a nation we do not give sufficient attention to soups as a part of our daily food. The French workman frequently breakfasts and lunches on it and finds the thick varieties so hearty that they make the greater part of his two meals. Many soups have a basis of stock—that is, broth made from meat; but for some kinds of soups this is not really essential. Today we will consider only those made from such vegetables, fresh and dried, as can be easily had at this time of year.

It is a well-known fact that the dried legumes contain as much proteid—body-making material—as we find in meat. To have them tasty and extract from them all of their nutriment they must be first soaked in cold water until soft. This takes from twelve to twenty-four hours. Then they must be put over the fire in fresh cold water, heated slowly and simmered for a long time. This is easily done in winter when we must keep a fire all day. To this basis is added proper seasonings and the vegetables, which are added in the last. To have them tasty and extract from them all of their nutriment they must be first soaked in cold water until soft. This takes from twelve to twenty-four hours. Then they must be put over the fire in fresh cold water, heated slowly and simmered for a long time. This is easily done in winter when we must keep a fire all day. To this basis is added proper seasonings and the vegetables, which are added in the last.

Spilt or Dried Green Pea Soup—Place over and thoroughly wash one pint of dried yellow or green peas. Cover with cold water and soak over night. Drain, rinse, and drain again. Add two quarts of cold water, put on the back of the fire, heat slowly and boil gently until they break and are mushy. This will take at least three hours, probably longer. When they begin to break cook in a frying pan one large onion chopped fine, a half cupful of chopped carrot, two tablespoonfuls of chopped celery and another hour. Rub through a sieve and return to the fire. If too thick add boiling water until of right consistency. Boil up once and it is ready. To this there may be added some strained canned tomatoes at one time, or for another hour. Rub through a sieve and return to the fire. If too thick add boiling water until of right consistency. Boil up once and it is ready.

Baked Bean Soup—Fry slowly together a small chopped onion, a stalk of celery, a half cupful of tomato catsup, a pint of Boston baked beans, salt and pepper to taste, and three pinches of cold water, and simmer until the beans are mushy, then press through a sieve. Reheat, add seasoning if needed, and thicken with a little flour blended smoothly with cold water. Boil up once. To serve with this soup cut stale bread in small dice and either fry it pale brown in a little dripping or spread on a pan and toast in the oven.

You Will Never Be Sorry.

For living a pure life.
For doing your best.
For being kind to the poor.
For looking before you take the next step.
For hearing before judging.
For thinking before speaking.
For harboring clean thoughts.
For stopping your ears to gossip.
For being courteous.
For asking pardon when in error.
For bridling a slanderous tongue.
For striving for pure principles and then standing by them.
For being square in business dealings.
For giving the unfortunate a lift.
For promptness in keeping your promises.
For putting the best constructions on the acts of others.

Care of the Eyelashes.

Clipping the eyelashes is an unsatisfactory experiment. It removes the fine hair point and leaves the growth stubby like a man beard. A genuine ointment which is sometimes used to promote the growth of the eyelashes is made by combining five grains of sulphate of quinine and one ounce of oil of sweet almonds. It must be applied with a fine sable pencil, and must not be allowed to get into the eyes, as it will irritate them, being oily, and oil is always likely to make the eyes smart. Home-made preparations for darkening the eyelashes are sure to prove a disappointment. The best cosmetic of the kind is a rich brown paste made in Germany, and which is on sale at every first-class beauty shop. The price is 50 cents. With it dress a little brush for application of the paste. Properly applied to eyebrows and eyelashes it has no appearance of artificiality.

Need of Air and Sunlight.

Too little attention is paid to the great need of air and sunlight in the home.

When selecting an apartment, get good ventilation even if you must put up with old-fashioned wall paper and ancient style wood furnishings. You can be happy without style, but you can't be happy without health. A dark, dreary house will have a most depressing effect upon the spirits. Children become ailing and sickly when they are deprived of air and sunlight. Like grain sown under trees, they are imperfectly developed and starve for the necessary sunlight.

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HOW TO TRIM THE SMALL CHRISTMAS TREE

Festoons of Beads, Glass Flowers, Wax Tapers, Strings of Popcorn, etc.

Christmas trees may be trimmed as gayly and artistically at home as when done by an expert. If the glittering ornaments are arranged systematically on the boughs so they will catch and reflect light. In placing these decorations it must be remembered that the idea in effective tree trimming is to so attach every chain, bright colored globe and candle that they will make the evergreen look like a blaze of light with occasional glints of brilliant red, dark green, bright blue, and vivid yellow in the midst.

Those who have had no experience in this kind of decoration should realize that the best results are obtained in both large and small trees by keeping the center—that is, the branches near the trunk—in darkness, and placing the gayly colored ornaments and candles or electric lights as near the ends of the boughs as is possible.

If not too expensive, one or two small wax tapers in metal cups should be put on the end of every branch, thus forming an outline of tiny lights that will not only give brilliancy to the decorations, but will show all the glittering decorations and toys to advantage.

Besides putting tapers that cost only 5 or 10 cents a dozen on each branch, an ornament of some shimmering stuff or a toy that is of light weight and a bright gold, copper or silver color should also be hung as near the end of every twig as is convenient without bending or breaking the latter. These decorations should be graduated in size to correspond with the dimensions of the branches, and so, naturally, the large, heavy trimming is put near the bottom, and the small ones around and at the top.

For these end decorations round, glittering balls, trimmed with tinsel, fruit, flowers and animals, in a gay colored composition, cost from 3 cents upward, and make most attractive and appropriate ornaments.

Nearer the center of the tree gifts may be hung, but care should be taken not to put heavy articles on the small branches at the top, or the twigs will bend down, and spoil the general outline. If possible all gifts should be wrapped in tinfoil or gold paper so that they, too, will look bright in the candle light.

At the very top of a tree a large red globe with tinsel trimming would be effective, or, if desired, a Santa Claus of white cotton, with silver trimming, to make the costume bright, will be a fitting piece for the topmost branch.

Gifts too heavy to be hung on a tree may be grouped around the base, and it will add to the brilliancy of the scene if sprinkled with bright beads or wafles.

In addition to these ornaments, if festoons of tinsel and glass globes or candles are put on the branches the gayness will be enhanced.

Don't forget to have a stepladder and a bucket of water near the tree, so that should the candles set fire to the decorations the tapers may either be removed or put out with water before the ornaments have been ruined.

ROOSEVELT GEM ON THE PROGRAM

Woman's Press Club in New York Arrange "Progress" Session.

NEW YORK, Dec. 24.—Mrs. Aurel Bantony, who was Mrs. Burke Roche, has accepted an invitation to be a guest of honor at the Woman's Press Club on January 29 at the Waldorf-Astoria.

Lady Purdon Clarke, Lady Francis Cooke, Miss Olive Logan and Mrs. Robert Collier will also be among the special guests of the day.

The topic will be "Progress," with Miss Rosalie Steward as chairman, and letters from celebrated people will furnish the data. A letter from President Roosevelt will be read, on "Progress in Federal Government," one from Governor Hughes on "Progress in State Government," one from Thomas W. Lawson on "Progress in Finance," one from Oscar Hammerstein on "Progress in Music," one from Bronson Howard on "Progress in Drama," one from Harry Lehr on "Progress in Society," one from Henry M. Alden on "Progress in Literature," one from Mrs. Josetta Osborn on "Progress in Fashion," and one from Sir Cyprian Purdon Clarke on "Progress in Art."

Richard Watson Gilder will give an author's reading, "A Vision of the New Year," and Adel Ritchie "A Little Chat with the Gods." Miss Minnie Madeline Fiske will contribute a paper on "Crucifixes of Cattle Transportation," to be read by Miss Florence Guernsey, and there will be some excellent musical numbers.

UNDRESSING FOR DINNER.

There is a New York family, the head of which believes in solid comfort for all concerned. The dinner table is the most cheerful feature of the happy day in a bungalow on the hillside. Father, mother, three young girls, and a son, all bathe late in the afternoon and appear at the dinner table in the lightest garments. The son, aged seven, is barefooted and in his pajamas. Papa is in his pajamas, socks and slippers. The smaller sister wears her kimono, and mamma is draped in daintily clinging things, casual and musty with here and there a ribbon. Such nonsense as dressing for dinner in Hedor is never dreamed of. If guests appear in conventional evening clothes it is their own fault. There is no prinking or pomp for company.

OH, VANITY OF VANITIES.

"We carry lots of women clear to the top floor or at least several floors up and then they take the next elevator down without going three steps away from the elevator," declared the operator of one of the "lifts" in a big office building yesterday. "No, it isn't because they like to ride in the elevator particularly. Why they do it? To get the use of the mirrors, of course. See those mirrors on either side of the elevator? That's what attracts them. A bit of wind will strike them as they turn the corner by the big building and then they imagine their hair is badly disarranged and make for the nearest mirror, which is in the elevator."

The British Medical Journal has been analyzing "headache powders" and finds them dangerous. As for price, the ingredients of ten packages of one powder, which sells for 15 cents, cost a quarter of a cent.

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